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Whelan et al.

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[54] **PROCESS FOR MAKING LOW CALORIE FAT-CONTAINING FROZEN DESSERT PRODUCTS HAVING SMOOTH, CREAMY, NONGRITTY MOUTHFEEL**

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[58] **Field of Search** ..... 426/602, 603, 604, 611, 426/613, 804, 565, 567

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**ABSTRACT**

Low calorie frozen desserts, in particular ice cream-like products, having a smooth, creamy, nongritty mouthfeel are disclosed. These frozen desserts contain fat comprising from about 30 to 100% of certain edible, wholly or partially nondigestible intermediate melting polyol polyesters, milk solids other than fat, sweetener, oil-in-water emulsifier, a flavoring substance, and water. The fat is substantially homogeneously dispersed in the aqueous phase as emulsified fat particles having an average particle size of about 5 microns or less. These frozen desserts are obtained by a process which initially involves the formation of a preemulsion by homogenizing a mixture which consists essentially of these intermediate melting polyol polyesters and only a portion of the other dessert ingredients. This preemulsion is then combined with the remaining dessert ingredients, homogenized, pasteurized, and at least partially frozen to provide the frozen desserts.

**15 Claims, No Drawings**